

ABSTRACT OF THE DISCLOSURE

A roast lifter comprised entirely of string or cord material is used to facilitate the lifting of various roasted meats and poultry and the like from a roasting pan. The roast lifter consists of a net of interwoven string or cord, and a pair of string or cord handles attached to the interwoven net. The roast lifter is placed within the roasting pan and the roast is placed in the center of the woven mesh net and cooked in the conventional manner. The twine handles are grasped with one or two hands to lift the roast out of the roasting pan to the cutting or serving surface.